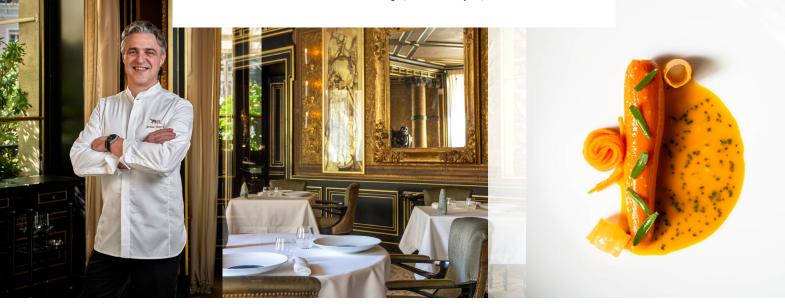


A CERTAIN VISION OF EXCELLENCE

e wanted this establishment to be all about excellence, serving a clientele that must be able to come and visit us every day and find the exceptional. I chose Jérôme Banctel right from the hotel opening in 2015. It is with an unmistakable talent that Jérôme and his team rose to the challenge", said Michel Reybier, owner of La Réserve Paris.



VALUES OF AUTHENTICITY AND SIMPLICITY

A true technical virtuoso, Jérôme Banctel can now emancipate from this aspect and allow himself to continue pushing boundaries and moving to the next level: concentrated tastes, carefully controlled acidity, deep flavors and subtle compositions... The chef thus gives free rein to his inspiration, roaming from his native Brittany to Japan, which had a profound influence on him, as well as Turkey, where he discovered the art of cooking with limestone — a technique he has now made his own. His "Escales", "Virée" and "Périples" menus reflect his culinary identity through clever, high-impact dishes featuring meticulous precision.

ABOUT LA RÉSERVE PARIS - HOTEL AND SPA

As a private, yet urban house of a special kind, the hotel is discreetly located on a street parallel to the Champs-Elysées and is the epitome of 19th century Parisian elegance. Spacious, light-flooded rooms wherever you look. Wonderful marble fireplaces and ceilings in traditional décor exude their own charm. 15 rooms and 25 suites. La Réserve Paris is also home to Le Gabriel restaurant, executed by the three Michelin-starred Chef Jérôme Banctel and harbors a stunning and intimate Nescens spa with a 16-meter indoor pool, Nescens treatments and a fitness studio. All design by the world-famous designer Jacques Garcia. www.lareserve-paris.com

ABOUT MICHEL REYBIER HOSPITALITY

For more than 20 years, Michel Reybier has been blazing the trail for a singular, highly contemporary vision of luxury and hospitality.

Each of the Michel Reybier Hospitality destinations upholds his cherished values of excellence, authenticity and simplicity.

Whether in a hotel, a villa or a private apartment, in the mountains or by the sea, in the countryside, in the heart of the vineyards or in the city... A sole requirement: namely exceptional places that throb with a distinctive emotion. A sole ambition: to share a refined art of living, dedicated above all else to our guests' wellbeing and pleasure.

This holistic approach is based on unforgettable experiences, where sport, food, wellness and passion form an inseparable whole. This approach is supported by the medical expertise of Nescens, whose ultimate goal is to ensure people live better, healthier lives for as long as possible. The promise of instilling meaning into each and every moment

www.michelreybierhospitality.com



RESTAURANT LE GABRIEL : LA RÉSERVE PARIS HOTEL AND SPA

Lunch from 12.30pm to 2.30pm · Dinner from 7.30pm to 9.30pm · Closed on Saturday and Sunday

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